

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	16	5 / 2 / 18	PALMS MARKET
Follow-up				TIME IN	TIME OUT
Complaint	<input checked="" type="checkbox"/>		RATING	2:00 PM	04:00
Investigation			B	SANITARY PERMIT NO.	LOCATION (Address)
Other:				170000927	WUSTUL ROAD - YIGO GUAM
ESTABLISHMENT TYPE				AREA	TELEPHONE
RETAIL				1	653-5966
				No. of Risk Factor/Intervention Violations	2
				No. of Repeat Risk Factor/Intervention Violations	0
				RISK CATEGORY	
				2	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Supervision</b>					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
<b>Employee Health</b>					
2	IN	OUT			6
Management awareness, policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
<b>Good Hygienic Practices</b>					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
<b>Approved Source</b>					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

  

Compliance Status			COS	R	PTS
<b>Potentially Hazardous Food (TCS Food)</b>					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
<b>Consumer Advisory</b>					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
<b>Chemical</b>					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
<b>Conformance with Approved Procedures</b>					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	X	Thermometer provided and accurate			1
<b>Food Identification</b>					
34		Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>					
35		Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

  

Compliance Status			COS	R	PTS
<b>Proper Use of Utensils</b>					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
<b>Utensils, Equipment and Vending</b>					
44	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46	X	Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>					
54		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
Hyo Suk Jung	05/02/18
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO
J. GARCIA EPHO1 / T. SHIMIZU EPHO1	5/12/18

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ESTABLISHMENT NAME <b>PALMS MARKET</b>		LOCATION (Address) <b>WUSTIG ROAD, YIGO</b>
INSPECTION DATE <b>5 / 2 / 18</b>	SANITARY PERMIT NO. <b>170000927</b>	PERMIT HOLDER <b>GUAM SAVECO OUTLET, INC.</b>

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
RAW TUNA / CHILLER	40.5		
RAW SHELL EGGS / OPEN CHILLER	46.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED BASED ON A COMPLAINT (# 18-087) REGARDING THE OVERFLOWING OF TRASH & A "FILTHY" PARKING LOT AT THE ESTABLISHMENT. NO EVIDENCE TO SUPPORT THE COMPLAINT WAS OBSERVED DURING THE TIME OF INSPECTION. A REGULAR INSPECTION WAS CONDUCTED.	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
2	NO EMPLOYEE HEALTH POLICY PROVIDED. AN EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE EMPLOYEE TRAINING ON REPORTING REQUIREMENTS FOR SICK FOOD HANDLERS.	5/12/18
8	NO HOT WATER PROVIDED FOR HANDWASH SINK, IN RESTROOM. HOT WATER SHALL BE PROVIDED TO PROMOTE PROPER HANDWASH HYGIENE.	5/12/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <b>Hyo Suk Jung</b>	Date: <b>5/2/18</b>
DEH Inspector (Print and Sign) <b>J. GARCIA EPHO</b>	Date: <b>5/2/18</b>

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33	NO FOOD (STEM TYPE) THERMOMETER PROVIDED. A FOOD THERMOMETER SHALL BE PROVIDED TO FACILITATE MONITORING OF INTERNAL TEMPERATURES OF FOOD.	6/2/18
44	BARE WOOD CONTACT SURFACES OBSERVED IN STORAGE ROOM. ALL FOOD & NON-FOOD CONTACT SURFACES SHALL BE SMOOTH, EASILY CLEANABLE & NON ABSORBENT TO PREVENT THE GROWTH OF BACTERIA.	6/2/18
46	INSIDE SURFACES / SHELVES OF CHILLERS & FREEZERS OBSERVED WITH DARK STAINS & DEBRIS. NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION.	6/2/18
52	ACCUMULATION OF DIRT & DEBRIS OBSERVED UNDER BEER CHILLERS. UNNECESSARY ARTICLE (KAYAK) IN STORAGE ROOM. PHYSICAL FACILITIES SHALL BE MAINTAINED CLEAN TO PREVENT THE ATTRACTION OF UNWANTED PESTS. "A" PLACARD REMOVED. "B" PLACARD # 01014 ISSUED. PHOTOS TAKEN. PIC BASED ON THE ABOVE.	6/2/18

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